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Specialized Section on Standardization of Dry and Dried Produce

Dried Papayas

Submitted by the secretariat

The following document is submitted to the Working Party for adoption as a Recommendation for Dried Papayas for a 1-year trial period. Provisions placed in brackets indicate text for consultation during the trial period. It is prepared according to ECE/CTCS/2017/10 section II c and ECE/CTCS/2018/2 section VII a.

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I. Definition of produce

This standard applies to ripe, peeled and dried papayas from varieties (cultivars) grown from *Carica papaya*, of the Caricaceae family and their hybrids intended for direct consumption or for food when intended to be mixed with other products for direct consumption without further processing. This standard does not apply to dried ripe papayas that are processed by salting, sugaring, flavouring, or roasting or for industrial processing.

Dried ripe papayas may be presented in the following styles:

- Sliced: varying lengths and thickness
- Diced into chunks and/or cubes
- Chips and strips of irregular shapes; and
- Any other style of dried papayas shall be permitted provided that the product is distinct from the above-mentioned styles and sufficiently labelled.

II. Provisions concerning quality

The purpose of the standard is to define the quality requirements of dried ripe papayas at the export control stage after preparation and packaging.

However, if applied at stages following export, the legal holder shall be responsible for observing the requirements of the standard. The legal holder of products not in conformity with this standard may not display such products or offer them for sale, or deliver or market them in any other manner.

A. Minimum requirements

In all classes subject to the special provisions for each class and the tolerances allowed, the dried ripe papayas must display the following characteristics:

- sound; produce affected by rotting or deterioration such as to make it unfit for human consumption is excluded
- clean, practically free of any visible foreign matter
- free from living pests whatever their stage of development
- free from damage caused by pests, including the presence of dead insects and/or mites, their debris or excreta
- free from blemishes, burns, areas of discolouration or spread stains in pronounced contrast with the rest of the produce affecting in aggregate more than 20 per cent of the surface of the produce.
- free from mould filaments visible to the naked eye
- free of fermentation
- free of abnormal external moisture
- free of foreign smell and/or taste, except for a taste of sodium chloride and a slight smell of preservatives/additives [1].

The condition of the dried ripe papayas must be such as to enable them

- to withstand transportation and handling

[1] A slight smell of sulphur dioxide (SO2) is not considered as "abnormal". Preservatives may be used in accordance with the legislation of the importing country. Dried ripe papayas may be sulphured in order to retain their original colour.

- to arrive in satisfactory condition at the place of destination.

B. Moisture content [2]

The dried ripe papayas shall have a moisture content not exceeding:

- 18.0 per cent for untreated dried ripe papayas
- between 18.0 and 25.0 per cent for dried ripe papayas treated with preservatives or preserved by other means (e.g. pasteurization).

C. Classification

In accordance with the defects allowed in section "IV. Provisions concerning tolerances", dried ripe papayas are classified as follows:

"Extra" Class, Class I, Class II

The defects allowed must not affect the general appearance of the produce as regards quality, keeping quality and presentation in the package.

III. Provisions concerning sizing

Sizing of dried ripe papayas is optional in all classes, however, when sized; size is determined by diameter of the widest part. Uniformity in size is optional in all classes.

IV. Provisions concerning tolerances

Tolerances in respect of quality and size shall be allowed in each package or in each lot for produce not satisfying the requirements of the class indicated.

[A. Quality tolerances]

	Tolerances allowed percentage of defective produce, by number or weight		
Defects allowed	*Extra*	*Class I*	*Class II*
(a) Tolerances for produce not satisfying the minimum requirements,	5	10	15
of which no more than			
Injuries calluses and damage caused by heat during drying	5	8	10
Mouldy and mildew spots	1	4.5	9
of which no more than			
mouldy	0	0.5	1.0
Fermented, rotten or deterioration	0.5	1.5	3
of which no more than:			
Fermented	0.5	1	2

[2] The moisture content is determined by one of the methods given in Annex I of the Standard Layout – Determination of the moisture content for dried produce<http://www.unece.org/trade/agr/standard/dry/StandardLayout/StandardLayoutDDP_e.pdf>. The laboratory reference method shall be used in cases of dispute.

Defects allowed	*Tolerances allowed percentage of defective produce, by number or weight*		
	Extra	*Class I*	*Class II*
Slightly affected by decay	0	0.5	1
Pest damage	2	2	6
Living pest	0	0	0
(b) Size tolerances			
For produce not conforming to the size indicated	10	15	20
(c) Tolerances for other defects			
Foreign matter, seeds and pieces of seeds, skin fragments (by weight)	1	1	1
not fully ripe fruit among ripe fruit	0	1	3

V. Provisions concerning presentation

A. Uniformity

The contents of each package must be uniform and contain only dried papayas of the same origin, quality and style (if sized) and variety or commercial type or colour (if indicated)

The visible part of the contents of the package must be representative of its entire contents.

B. Packaging

The dried papayas must be packed in such a way so as to protect the produce properly.

The materials used inside the package must be clean and of a quality such as to avoid causing any external or internal damage to the produce. The use of materials, particularly of paper and stamps bearing trade specifications is allowed provided the printing or labelling has been done with non-toxic ink or glue.

Packages must be free of all foreign matter in accordance with the table of tolerances in section "IV. Provisions concerning tolerances".

VI. Provisions concerning marking

Each package[3] must bear the following particulars in letters grouped on the same side, legibly and indelibly marked and visible from the outside:

A. Identification

Packer and/or dispatcher:

Name and physical address (e.g. street/city/region/postal code and, if different from the country of origin, the country) or a code mark officially recognized by the national authority[4].

[3] These marking provisions do not apply to sales packages presented in packages.

[4] The national legislation of a number of countries requires the explicit declaration of the name and address. However, in cases where a code mark is used, the reference "packer and/or dispatcher" (or equivalent abbreviations) must be indicated in close connection with the code mark, and the code mark should be preceded with the ISO 3166 alpha country code of the recognizing country, if not the country of origin.

B. Nature of produce

- "Dried ripe papaya" or "Dried papaya", followed by the style
- name of the variety and/or commercial type and/or colour (optional)
- "Sun dried" or method of drying (optional).

C. Origin of produce

- country of origin and, optionally, the district where grown or the national, regional or local place name.

D. Commercial specifications

- class
- size (if sized); expressed in accordance with section III
- crop year (optional)
- "Best before" followed by the date (optional).

E. Official control mark (optional)